

# The Blue Door on 5<sup>th</sup>

## Five Course Tasting Menu

Cured Kingfish

Pork Belly

Crispy Snapper

Lamb Shoulder

Smoked Pavlova

**per person 88**  
**matching wines 44**

## Entrées

<b>Moreton Bay Bug</b>	<b>market price</b>
Cooked over charcoal with miso, macadamia nuts, bonito flakes and brayo	
<b>Organic Clarence Valley Pork Belly</b>	<b>23</b>
Roasted with organic fermented jalapenos and strawberries, charcoal roasted organic peach, tamarind, pickled strawberries and crispy curry leaf	
<b>Cured Kingfish</b>	<b>22</b>
Cured in fermented red cabbage, native pepper and buttermilk served with sweet potato crisps, heirloom radish, fermented beetroot and calamondin lime	
<b>Pork and Prawn Porridge</b>	<b>24</b>
Crispy organic pork belly with chargrilled Ballina King Prawns, Buckwheat and dashi "porridge", crispy prawn legs, finger lime and foraged beach herbs	
<b>King Oyster Mushrooms</b>	<b>21</b>
With organic pearl barley cooked in sea weed stock, sesame pressed carrots, compressed nectarine, organic purplette spring onions, pickled chili and lemon myrtle	

**All vegetables, fruits used are sourced locally and organically  
and we use whole animals whenever possible**

# The Blue Door on 5<sup>th</sup>

## Mains

- Crispy skin line caught Snapper** 34  
With heirloom carrots, crispy falafel crumbs, Tahini, yoghurt, heirloom radish and zhoug
- Free Range Glass House Mountain Chicken** 32  
With leek ash, fermented artichoke & buttermilk emulsion, nectarine, crispy skin, almonds and parmesan crumb
- Slow Cooked Lamb Shoulder** 35  
With smoked organic garlic, Shroom Bros oyster mushrooms, heirloom cherry tomatoes and sweetbreads
- Ranger Valley Wagyu Intercostal "Meat Pie"** 37  
Slow cooked for 10 hours and finished over charcoal with pickled onions, bone marrow puree, oyster mushrooms, foraged beach herbs, potato and leak "pastry" and Davidson plum and cherry tomato ketchup
- Roasted Carrots** 28  
With crispy falafel crumbs, Tahini, yoghurt, heirloom radishes and carrots and zhoug

## Sides

- Roasted Dutch Cream potatoes** 9  
With roasted garlic, herbs and lemon zest
- Charred Cos Lettuce** 8  
With parmesan and roasted garlic whey, bonito flakes, shaved egg yolk and sunflower seeds
- Brussels Sprouts** 11  
With toasted buckwheat, sunflower seeds, caramelized yoghurt, black tahini, chili and lemon myrtle
- Sweet Potatoes** 10  
Baby sweet potatoes roasted whole inside salt pastry with rosemary and garlic

All vegetables, fruits used are sourced locally and organically  
and we use whole animals whenever possible

# The Blue Door on 5<sup>th</sup>

## Desserts

**Smoked Vanilla Pavlova** **16**

With Yuzu jelly, seasonal fruit, caramelised white chocolate, freeze dried mandarin, French meringue, smoked vanilla custard

**Organic Cinnamon Doughnut** **16**

With hazelnut praline ice cream, milk chocolate mousse, white chocolate and hazelnut praline

**Tweed Valley Banana and Tamarind** **16**

Slow roasted organic banana with tamarind, cinnamon ice cream, organic Nimbin rice crisp, dehydrated sponge cake and bloodwood honey milk crumbs